

Mini Food Chopper



MODEL WST2025ZE

OWNER'S MANUAL



Westinghouse

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended by the manufacturer may cause a risk of fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact any hot surface, including the stove.
11. Keep hands and utensils away from moving Blades or Discs while processing food to reduce the risk of severe injury to persons or damage to the Mini Food Chopper. A scraper may be used but must be used only when the Mini Food Chopper is not running.
12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place Knife Blade, Disc Post, or Shredding Disc on Base without the Container properly in place.
14. Be certain Cover is securely locked in place before operating appliance.
15. Never feed food by hand. Always use Food Pusher.
16. Do not attempt to defeat the Cover Interlock Mechanism.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately press the ON/OFF/PULSE Switch to the (O) OFF position and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. Use extreme care when handling the Blade Attachment. Always insert and remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
9. This Mini Food Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
10. Never use for extended periods of time. The Mini Food Chopper does its work in seconds.
11. Do not operate Mini Food Chopper without food contents in the Container.
12. Do not use if the Container is cracked or chipped.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

BEFORE USING FOR THE FIRST TIME

CAUTION: Use extreme care when handling the Blade. Always insert or remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

Carefully unpack the Mini Food Chopper and remove all packaging materials. Handle the Knife Blade and Slicing/Shredding Disc carefully; they are very sharp. Set the Base on a clean, dry countertop or table.

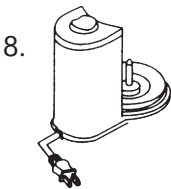
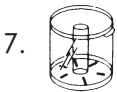
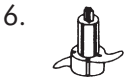
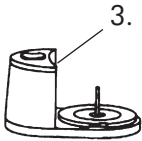
Wash all parts except the Base in warm, soapy water. Rinse and dry thoroughly. The Base may be wiped with a damp cloth. **DO NOT IMMERSE BASE IN WATER.**

HELPFUL HINTS

- Fresh, crisp and firm fruits and vegetables process best.
- Fruits and vegetables should be processed at refrigerator temperature.
- Wash and remove inedible parts of food before processing.
- Process dry ingredients first and moist ingredients second when using several different foods in a recipe or making several different recipes at the same time; this reduces the number of times the Container must be washed and dried.
- When slicing and shredding, cut longer and larger foods to fit the length and width of the Food Chute.
- When chopping, cut pieces in uniform size pieces. Large pieces tend to chop unevenly.
- Use a spatula to scrape down the sides of the Container when necessary.

GETTING TO KNOW YOUR WESTINGHOUSE WST2025ZE MINI FOOD CHOPPER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. **Food Pusher:** (P/N 70799) The Food Pusher fits into the Food Chute. By varying the pressure put on the Food Pusher, the speed and quality of processing can be controlled.
2. **Food Chute/Cover:** (P/N 70796) The Food Chute/Cover positions ingredients for processing. The Locking Tabs on the Food Chute/Cover are part of an Interlock System that assures the unit will not operate unless the Cover is properly in place (see "Interlock Mechanism").
3. **Interlock Mechanism:** The Interlock Mechanism is located at the top of the Base and allows the Tab located on each Cover to slide into it and lock into place. This insures proper operation and secure assembly, as the appliance will only operate if the Cover is positioned correctly in the Interlock Mechanism.
4. **Slicing/Shredding Disc:** (P/N 70798) This dual function Disc allows you to slice food on one side, then flip it over and use the other side for shredding. Finger Grips provide safe and easy handling of the Disc.
5. **Disc Post:** (P/N 70870) The Disc Post holds the Slicing/Shredding Disc.
6. **Knife Blade:** (P/N 70797) The Knife Blade is used for chopping, mincing and mixing ingredients.
7. **Container:** (P/N 70795) This 2-cup Container locks onto the Base by fitting the Locking Tabs on the Container into the slots located on the Base. Turn the Container clockwise to lock into place.
8. **Base:** The Base houses the motor.
9. **ON/OFF/PULSE Switch:** This conveniently located Switch requires only one-finger operation, making it very easy to operate.

Figure 1

PROCESSING CONTROLS

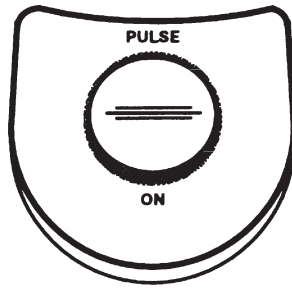


Figure 2

USING THE ON/OFF/PULSE SWITCH

The ON/OFF/PULSE Switch is conveniently located on the top of the Mini Food Chopper. The three positions operate as follows:

ON

When the Switch is pressed to the ON position, the unit will begin operation. It will continue to operate until the Switch is pressed to the OFF position. Use the ON position for longer processing tasks, such as making salad dressings or dips.

PULSE

When the Switch is pressed to the PULSE position and held, the unit will begin to operate. When the PULSE position is released, the operation will stop. Use this position for short processing tasks, such as chopping vegetables or nuts. You will find that the PULSE position is used more frequently, as it gives you greater control over your food processing.

OFF

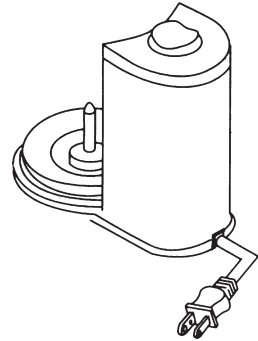
The OFF position is the middle position. Always leave the Switch in the OFF position while you are preparing foods for processing and when the unit is not in use.

OPERATING INSTRUCTIONS

HOW TO SLICE OR SHRED IN THE CONTAINER

TO ASSEMBLE *(Refer to Figure 3):*

1. Take the Container and place it on the Base. Line up the Locking Tabs and turn clockwise until the Container locks into place.
2. Lower the Disc Post onto the Center Post in the Container.
3. Center the Slicing/Shredding Disc with desired side facing upward (SLICE or SHRED) on Disc Post.
4. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the top of the Disc Post. Turn Food Chute/Cover clockwise until you hear a click.



TO USE:

1. Fill Food Chute/Cover with food. Position Food Pusher over food.
2. Press down lightly but firmly on Food Pusher while pressing the desired ON/PULSE Switch function.
3. After processing food, press Switch to the OFF position. Allow the Slicing/Shredding Disc to stop rotating before adding more food to the Food Chute/Cover or before removing food from the Container.

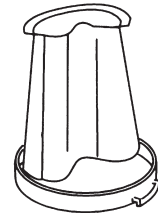


Figure 3

OPERATING INSTRUCTIONS (Continued)

HOW TO CHOP ONLY IN THE CONTAINER

The Knife Blade's special design processes food quickly and evenly. It can perform a variety of tasks, including chop, grind, mix, crumb and mince.

TO ASSEMBLE (Refer to Figure 4):

1. Take the Container and place it on the Base. Line up the Locking Tabs and turn clockwise until the Container locks into place.
2. Grasp the Knife Blade by the plastic part and lower it onto the Center Post.

TO USE:

1. Place the food to be processed into the Container.
2. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the Knife Blade Hub. Turn Cover clockwise until you hear a click. Put the Food Pusher into the Food Chute.
3. Press the desired ON/PULSE Switch function. Check results and repeat, if necessary, until the desired consistency is reached.
4. After processing food, press Switch to the OFF position. Allow the Knife Blade to stop rotating before adding more food or removing the Food Chute/Cover.
5. Carefully remove the Knife Blade from the Container before emptying the contents of the Container.

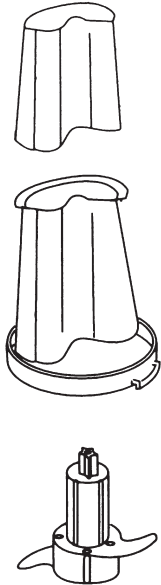
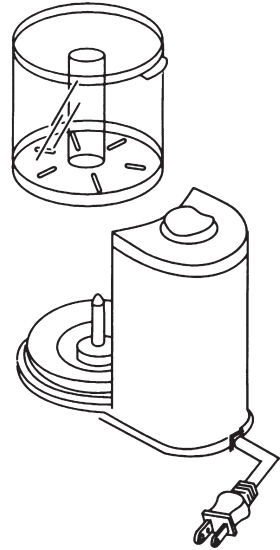
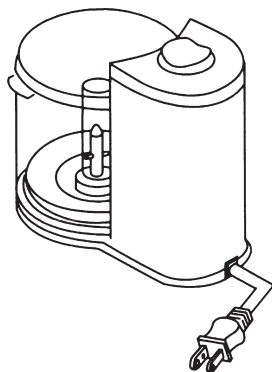


Figure 4

OPERATING INSTRUCTIONS (Continued)

HOW TO SLICE/SHRED AND CHOP IN THE CONTAINER

In some particular recipes, you may wish to slice or shred a food and then chop it into much finer parts. This can be accomplished in one continuous action with the Slicing/Shredding Disc and the Knife Blade used together. Food passes through the Slicing/Shredding Disc with final processing being accomplished by the Knife Blade.



TO ASSEMBLE (Refer to Figure 5):

1. Take the Container and place it on the Base. Line up the Locking Tabs; turn clockwise until the Container locks into place.
2. Grasp the Knife Blade by the plastic part and lower it onto the Center Post.
3. Place the Slicing/Shredding Disc onto the Finger Grips of the Knife Blade with desired side facing upward (SLICE or SHRED).
4. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the Knife Blade Hub. Turn Food Chute/Cover clockwise until you hear a click.

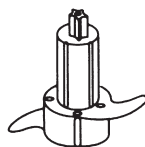
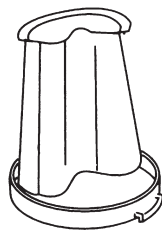
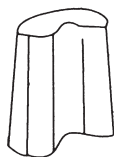


Figure 5

TO USE:

1. Fill Food Chute/Cover with food. Position Food Pusher over food.
2. Press down lightly but firmly on Food Pusher while pressing the desired ON/PULSE Switch function.
3. After processing food, press Switch to the OFF position. Allow the Slicing/Shredding Disc and Knife Blade to stop rotating before adding more food to the Food Chute or removing the Food Chute/Cover.

PROCESSING CHART

The 3 functions of your Mini Food Chopper allow you to chop, shred or slice a wide variety of food quickly and effortlessly.

Blade Attachment	Food	Result	
Knife Blade	Bread	Crumbs	
	Carrots	Chopped	
	Celery	Chopped/Diced	
	Onions	Chopped/Diced	
	Chocolate	Grated	
	Garlic	Minced	
	Eggs (Hard Boiled)	Chopped	
	Nuts	Chopped, Ground	
	Parsley, Fresh Herbs	Chopped	
	Hard Fruits	Chopped	
	Sauces/Salad Dressings	Blended	
	Slicing Disc	Apples, Pears	Sliced
		Carrots	Sliced
Celery		Sliced	
Onions		Sliced	
Potatoes		Sliced	
Shredding Disc	Carrots	Shredded	
	Potatoes	Shredded	
	Zucchini	Shredded	

NOTE: Certain foods should not be chopped, shredded or sliced. Avoid slicing raw meat. Attempting to chop ice or to grind coffee beans will damage the Knife Blade and the Container. Very hard foods that are impenetrable with an ordinary Knife Blade should also be avoided.

CHOPPING CHART

Food	Quantity	Preparation	Approx. Time (seconds)
Bread	1-2 slices	Two slices of bread cut into 3/4" cubes	5-7
Parsley/Herbs	Handful	Wash, dry thoroughly	30
Onion	1-2 small	Peel onions, cut into 6-8 pieces	4-6
Garlic	1 or more large cloves	Peel	5-7
Mushrooms	4 small 1-1/2 oz.	Cut in half	PULSE 3
Pepper	1 medium	Clean and quarter to fit Container	5-6
Eggs (Hard Boiled)	Up to 3 eggs	Peel, cut into quarters	4-6
Chocolate Square	1 or 2 pcs 1 oz. total	Break each square into 1/2" pieces (Pulse until desired texture is reached)	PULSE 6-8
Carrots	1/2 cup	Peel and cut into 1/4" lengths	PULSE

NOTE: Timing on Chopping Chart above applies to ON Speed unless designated as PULSE.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

CLEANING

1. Unplug appliance and allow it to cool.
2. Wash Container, Cover, Knife Blade, Food Chute/Cover, Food Pusher, Slicing/Shredding Disc and Disc Post in warm, soapy water and dry thoroughly.
3. Wipe the Base with a damp cloth. **NEVER IMMERSE BASE IN WATER OR ANY OTHER LIQUID.**
4. If necessary, wipe exterior surface of the Motor Housing with a moist cloth or sponge and dry thoroughly with a soft cloth. Never use scouring pads or harsh cleansers.

CAUTION: Use extreme care when handling the Knife Blade. Always insert or remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

STORAGE

1. Unplug and clean unit.
2. Store the Mini Food Chopper and Attachments in the original box in a cool, dry place.
3. Be sure to store the Knife Blade away from the reach of children.
4. Never store the Mini Food Chopper while it is plugged in.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to: **To contact us,** please write to, call, or email:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com


What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

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